



Raglan Arms
Winter Warmer Menu

Starters

Chef's homemade soup, home made bread	£5.95
Spinach, "American style" pancakes, grilled halloumi, herb salad, citrus yoghurt dressing	£7.00
Pork and duck terrine, Chef's chutney, toasted brioche, salad leaves	£7.50
Marinated grilled vegetables, blue cheese ciabatta, mixed herb salad, balsamic syrup	£7.50
Salt and pepper squid, "Asian style" salad, sweet chilli dressing	£8.50
Pan seared scallops, king prawn and five spice pork belly crisps, endive salad, soy, ginger and garlic butter	£11.00

Main

Fillet of Cornish hake, grilled potatoes, spinach, red peppers and mushroom sauté, lemon and herb butter	£16.00
Salmon, basil butter confit potato, aubergine caviar, charred fennel, roast red pepper, pesto cream	£17.00
Thai spiced monkfish medallions, vegetable and noodle stir fry, Thai coconut curry sauce	£20.00
Halibut fillet, seared carpaccio of scallops, confit leek, baby carrots, cocotte potato, chive beurre blanc	£23.00
Halibut, salmon, monkfish, king prawn, saffron fondant potato, baby vegetables, bouillabaisse style sauce	£26.00

continued

Our dishes are cooked by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you.

Please inform a member of staff if you have any food allergies or intolerances.

We will be happy to discuss suitable options with you

Gratuities at your discretion and are shared equally among all our staff.

For tables of 8 and over a discretionary 10% gratuity will be added to the bill.

Pub Classics

Brixham white fish fillet, beer battered, shoestring fries, minted peas, Chef's tartare sauce	£14.50
Chargrilled Hereford 10oz rib eye steak	£23.00
Chargrilled Hereford 8oz fillet steak	£26.00

Served with fries, salad leaves, tomato, field mushroom

Peppercorn sauce or blue cheese sauce £3.00

Vegetarian

Homemade saffron tagliatelle, Moroccan spiced butter, spinach, charred cauliflower, herbs, pomegranate, toasted pine nuts and seeds	£14.00
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Vegetable and wild mushroom stir fry with noodles, spicy Thai coconut curry sauce, toasted almonds	£14.00
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See also our Daily Specials Board

<i>Sides</i>	Shoestring fries	£3.50		
	Mixed Salad	£4.00	New Potatoes	£4.00

Desserts

Homemade chocolate brownie, chocolate mousse, chocolate sauce	£7.00
Lemon trio : curd, financier, panacotta, raspberry coulis, chocolate drizzle	£7.00
Black cherry and frangipane tart, Chef's blackcurrant and liquorice ice cream	£7.00
Raspberry posset, raspberry sorbet, brandy snap, white chocolate and almond crumble	£6.50
Selection of ice creams and sorbets	£6.00

The Cheese Course

Selection of Artisan Welsh and English cheeses with chef's chutney, grapes, celery and biscuit selection	
Selection of three cheeses	£12.00
Selection of five cheeses	£19.50
Extra portion of biscuits	£2.00

A SELECTION OF LIQUEUR COFFEES AVAILABLE

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